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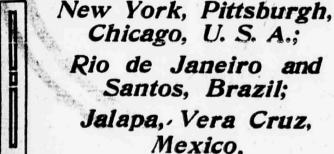
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New York



THE SUN, SUNDAY, MARCH 21, 1909.

the pails or the cans once were not propof heat will nourish bacteria.

There were many other ways in which milk then was impure. These methods, State and particularly in the places that supply this city. It may be said that New York gets the very purest and best of milk, the absolute purity varying only accord-

ing to the amount paid by the quart. Nowadays cows are kept as clean as racehorses. Everything in the carefully The floors are kept immaculate, and the The employees must observe the same care in their clothing and in their habits as trained nurses.

dairy apparatus—must be sterilized by milk is produced under such conditions. steam. The very persons who would But even if it will be a long time before visit such a stable out of curiosity's sake the city is entirely supplied with milk are not permitted to enter in their street must avail themselves of a sterilized gown

32 degrees F., bacteria growth ceases. From 70 down to 35 degrees F. growth

than carried in other stores.

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Fine Candies

provided a surprisingly large amount of it furnishes for New York a safe raw milk. ess by which milk is subjected to a heat impurity in the fluid. Furthermore, It is not unnatural, however, that such such that it kills practically all the bacmilk should cost a good round price for a teria in the milk. erly cleaned and the corners or seams quart, according to the amount then held particles of dirt or of sour milk. In the days when no care at all then held particles of dirt or of sour milk. The cloth through which the milk is strained once was not properly scalded, strained once was not properly scalded, and shipped under all sorts of unfavorable what they mean it is necessary to know strained once was not properly scalded, and shipped under all sorts of unfavorable what they mean it is necessary to know something about the bacteria and what

The profits which were obtained then however, are no longer in vogue in this naturally cannot be made now by selling milk at like prices. It costs too much to subject milk to all the refining influences of sterile stables and purified farm hands to make it possible to let milk go for less than, say, fifteen cents a quart. Twenty cents is the highest paid in New York city, but the persons who want to be sure inspected stable is pure, sweet and clean. that they are getting absolutely pure raw The floors are kept immaculate, and the barns look more like a surgeon's operating room than like a part of a farm outfit.

These model dairies are not as many as they soon will be and there probably will come a time when out of New York's nearly 2,000,000 quarts daily there will be few that are of any other kind. It Every implement-pails, bottles and should mean much for health when all

so raised the rest of the supply is not clothing with their ordinary hats on, but necessarily impure. Far from that. A great percentage is made free from bacteria by sterilizing processes. Until the time comes when all folks in the city can The milk so produced, after being afford to pay high prices for a quart o sist and that is a fact that they wished bottled at the farm, is packed in ice, as milk it is unlikely that the supply will be to be housened to be a possible. That is ice cream. It is kept ice cold until come entirely from the model dairies. delivered. At the freezing temperature, That is not to say, however, that raw milk is the only solution of the problem.

From 70 down to 35 degrees F. growth is retarded. Therefore, when milk produced under careful system and managed is not, as so many people think, merely ment such as this, is brought to the city a superficial heating of milk. It is a proc-

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About the Bacteria.

To understand something of the sterdiseases they connote. The bacteria are so small that it is difficult to form a conception of their dimensions. It is only when we consider them in the aggregate that they reach units with which we are familiar. It is estimated that if 25,000 average sized rod shaped bacteria were placed end to end their combined length would equal one inch.

The weight of an average bacillus is so small that it has been estimated it would take over 600,000,000,000 of them to equal one gram or 15,800,000,000,000 to weigh one ounce. What the bacteria lack in size is made up in numbers and powers of reproduction. A cubic centimeter of milk, which contains about twenty-five drops, contains frequently hundreds of millions of bacteria.

Those in the milk business have no hesitation about admitting that scientific analysis has developed the fact that there are diseases in the bacteria of milk As a matter of fact milk is a very fertile breeding ground for bacteria. But there is one thing upon which the milk men inis, if the housewives took as much care to keep the milk in proper places and under

proper conditions as did the milk dealers the amount of talk about diseases proceeding from the fluid would be much smaller. The milk men know and say they are sure that the milk when it leaves their hands is as near sterile and free from bacteria as human ingenuity can plan and human activity accomplish. They want it to be known that expense is no obstacle to them in endeavoring to give the city the best that can be had in this line.

What they point to is that people will leave milk standing in one temperature and then suddenly will transfer it to another and warmer temperature. It must be remembered that cold does not kill bacteria, that is unless it is very extreme cold indeed. Cold such as that of an icebox merely stops the growth of the bacteria. But then when the milk is heated to a fairly warm temperature and held say at about 100 degrees Fahrenheit the bacteria begin to multiply. That is the most beneficial climate for bacteria that can be imagined. There are other things too that are done by careless housewives. They will leave a bottle of milk standing open in the icebox next to something like meat or butter-the very worst thing that can be done for the good of the milk. Then again milk is left sometimes on window ledges without being properly

of the street. Duty of the Housewives.

Proper care should be taken by nothers and nurses in preparing feeding bottles for children. Some of the intes-tinal diseases of children in the summer months are blamed on milk. Oftentimes the trouble proceeds from milk placed in a dirty bottle. Fragments of soured milk or dirt in a bottle will spoil the best and nurses took as great care in handling the milk at home as they do before they send it to the home diseases blamable to milk would be less.

But all these things about so-called milk diseases are known to the majority of New Yorkers, who have given to the milk problem a great deal of serious study and attention in the last few years. They ar e not at all worried by the portentou nature of the warnings contained therein. for the simple reason that they know that New York city's milk supply is pure. By whatsoever process the milk is treated before it reaches the tables it comes to them at all events without bacteria.

There is small chance of any impure milk being put on the market, because the leading dealers, who supply in turn the retail market, have a careful system

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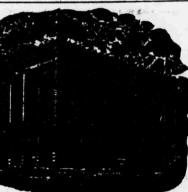
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